

**ISTRUZIONI PER L'USO  
OPERATING INSTRUCTIONS  
MODE D'EMPLOI  
BEDIENUNGSANLEITUNG  
GBRUIKSAANWIJZING  
BRUGERVEJLEDNING  
INSTRUCCIONES DE USO  
INSTRUÇÕES DE UTILIZAÇÃO  
ΟΔΗΓΙΕΣ ΛΕΙΤΟΥΡΓΙΑΣ**

**Cod.252.163.11**

**COOKING RANGE  
RANGE WITH GA ORELECTRIC OVEN**

**MOD. 65/40 PCG  
65/70 PCG  
65/70 CFG  
65/110 CFG  
65/70 CFGE  
65/110 CFGE  
65/70 TPG  
65/70 TPFG  
65/110 TPFG  
CEG/70  
CEG/110**



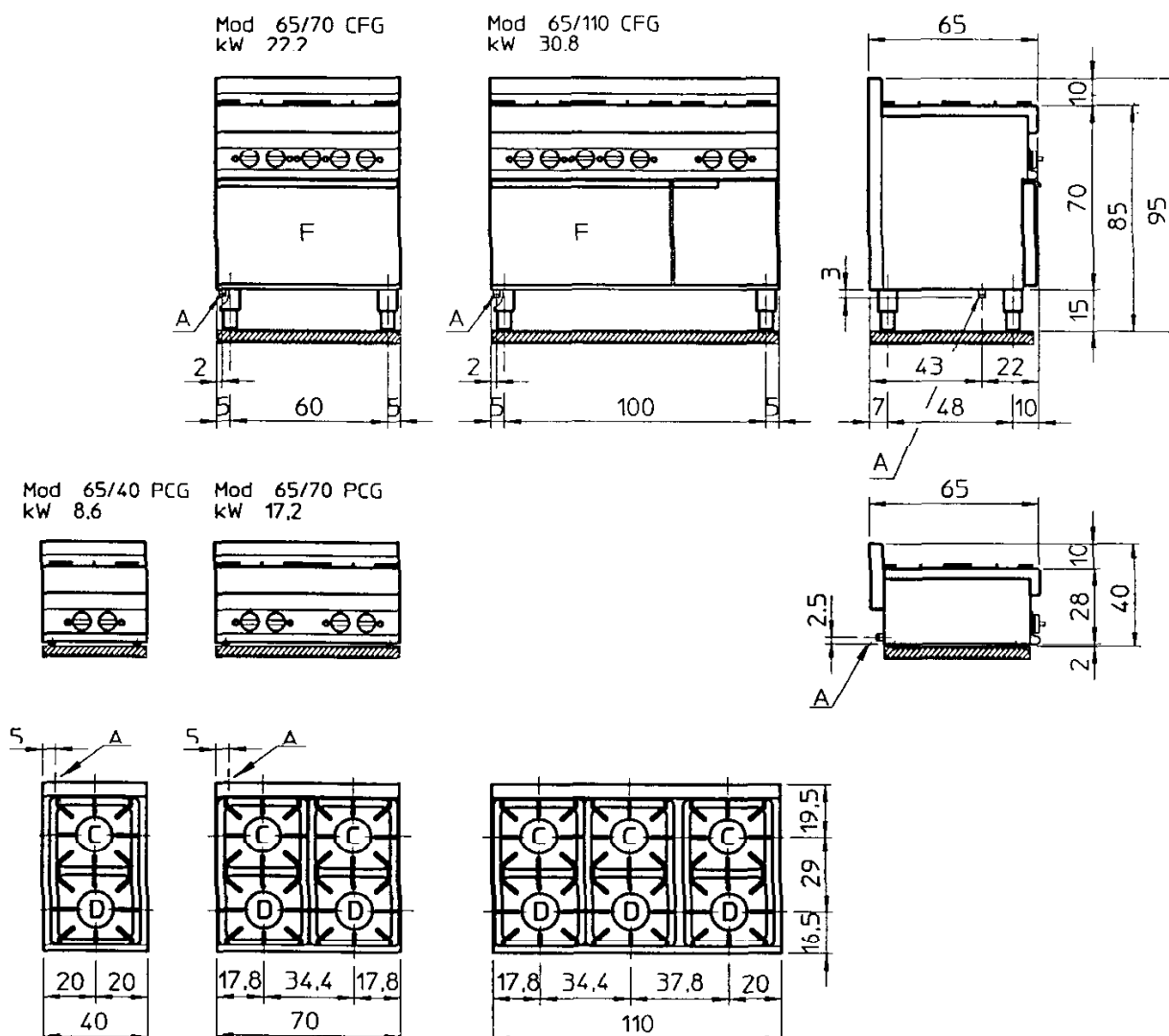
**GB-IE-CAT. II 2H3+**

SCHEMA DI INSTALLAZIONE  
SCHEMA D'INSTALLATION  
INSTALLATIONSPLAN  
INSTALLATION DIAGRAM

MOD. 65/70 CFG  
65/110 CFG  
65/40 PCG  
65/70 PCG

CODICE  
255.257.11

DATA 29-05-2001



NOTE: 3.6 AND 5 kW BURNERS ARE IDENTICAL. POWER IS DISTINGUISHED BY APPLYING DIFFERENT DIAMETRE INJECTORS AND POSSIBLY BY SITING THE AERATION ADJUSTERS DIFFERENTLY (SEE TECHNICAL DATA PLATE)

BURNERS

C = 3.6 kW  
D = 5 kW  
F = 5 kW

A = Gas inlet 1/2" G ISO 7-1

EQUIPMENT TYPE A:

THE FOLLOWING ITEMS HAVE BEEN APPROVED FOR:

AT    2H3B/P	BE    2E+3+	DE    2ELL3B/P
DK    2H3B/P	ES    2H3+	FI    2H3B/P
FR    2E+3+	GB    2H3+	GR    3+
IE    2H3+	IT    2H3+	LU    2E3B/P
NL    2L3B/P	NO    3B/P	PT    2H3+
SE    2H3B/P	CH    2H3B/P	
	CH    2H3+	

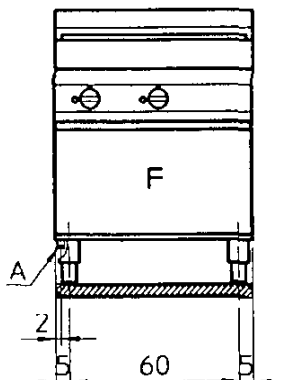
SCHEMA DI INSTALLAZIONE  
SCHEMA D'INSTALLATION  
INSTALLATIONSPLAN  
INSTALLATION DIAGRAM

MOD. 65/70 TPG  
65/70 TPGF  
65/110 TPGF

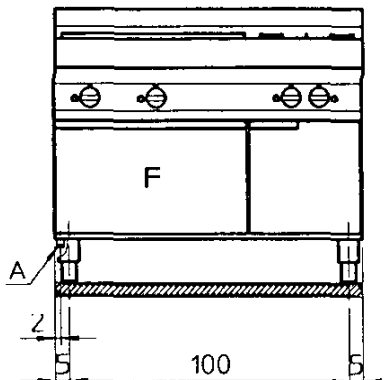
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255.258.11  
DATA 29-05-2001

EQUIPMENT TYPE 'A'  
TYPE 'B' FOR 'DE-IT-DK-AT'

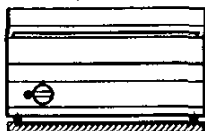
Mod 65/70 TPGF  
kW 13.2



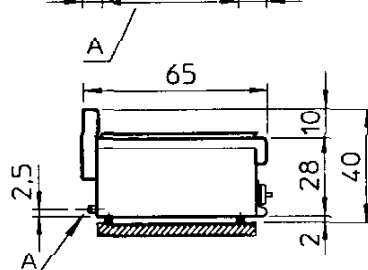
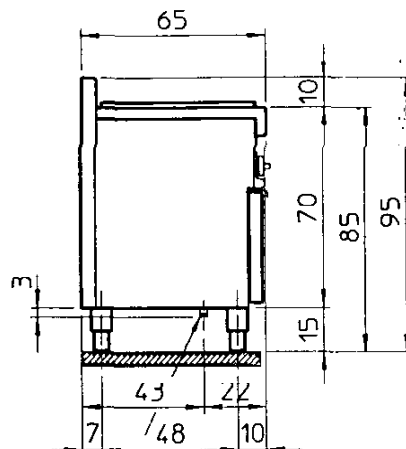
Mod 65/110 TPGF  
kW 21.8



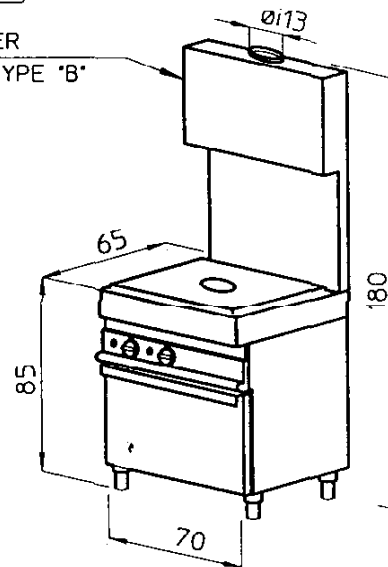
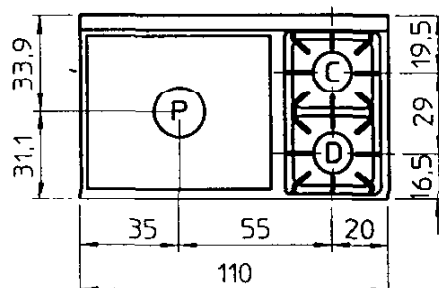
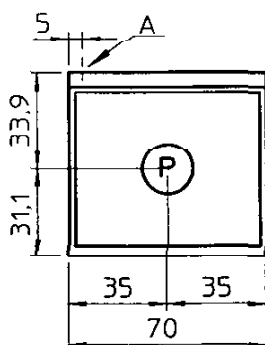
Mod 65/70 TPG  
kW 8.2



GERAETE TYP 'A'  
TYP 'B' FUER 'DE'



DRAUGHT DIVERter  
FOR EQUIPMENT TYPE 'B'



NOTE. 3.6 AND 5 kW BURNERS ARE IDENTICAL. POWER IS DISTINGUISHED  
BY APPLYING DIFFERENT DIAMETRE INJECTORS AND POSSIBLY BY  
SITING THE AERATION ADJUSTERS DIFFERENTLY (SEE TECHNICAL DATA PLATE)

BURNERS

C = 3.6 kW  
D = 5 kW  
F = 5 kW  
P = 0.2 kW

A = Gas inlet 1/2" G ISO 7-1

EQUIPMENT TYPE A:

THE FOLLOWING ITEMS HAVE BEEN APPROVED FOR:

AT    2H3B/P	BE    2E+3+	DE    2ELL3B/P
DK    2H3B/P	ES    2H3+	FI    2H3B/P
FR    2E+3+	GB    2H3+	GR    3+
IE    2H3+	IT    2H3+	LU    2E3B/P
NL    2L3B/P	NO    3B/P	PT    2H3+
SE    2H3B/P	CH    2H3B/P	
	CH    2H3+	

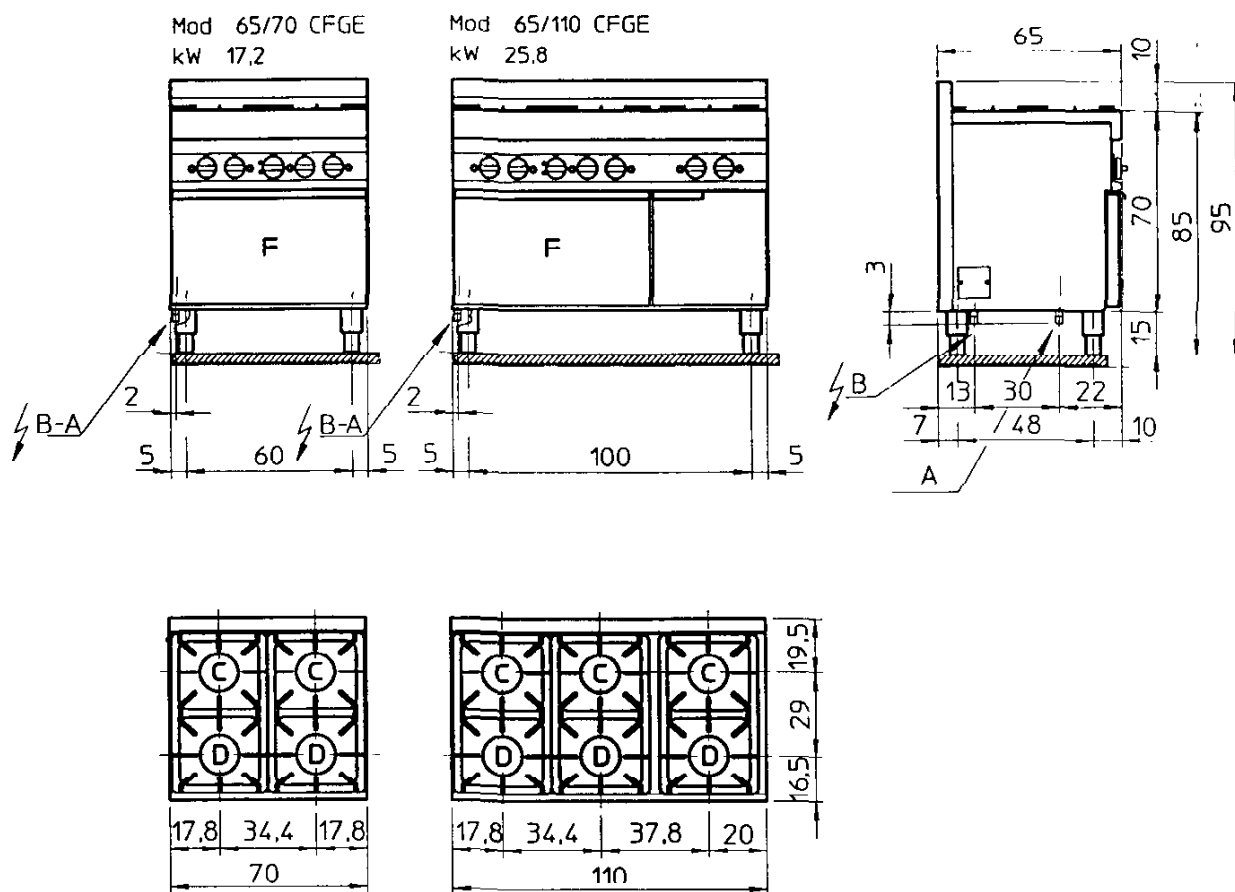
SCHEMA DI INSTALLAZIONE  
SCHEMA D'INSTALLATION  
INSTALLATIONSPLAN  
INSTALLATION DIAGRAM

MOD. 65/70 CFGE  
65/110 CFGE

CODICE

255.261.11

DATA 29-05-2001



NOTE: 3.6 AND 5 KW BURNERS ARE IDENTICAL. POWER IS DISTINGUISHED BY APPLYING DIFFERENT DIAMETRE INJECTORS AND POSSIBLY BY SITING THE AERATION ADJUSTERS DIFFERENTLY (SEE TECHNICAL DATA PLATE)

BURNERS

C = 3.6 kW

D = 5 kW

F = CONVECTION OVEN 3,96 kW

A = Gas inlet 1/2 "G ISO 7-1

B = Electric supply inlet VAC 400-3N

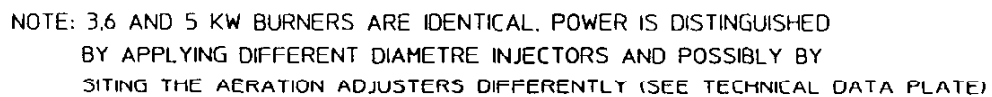
EQUIPMENT TYPE A:

THE FOLLOWING ITEMS HAVE BEEN APPROVED FOR:

AT    2H3B/P	BE    2E+3+	DE    2ELL3B/P
DK    2H3B/P	ES    2H3+	FI    2H3B/P
FR    2E+3+	GB    2H3+	GR    3+
IE    2H3+	IT    2H3+	LU    2E3B/P
NL    2L3B/P	NO    3B/P	PT    2H3+
SE    2H3B/P	CH    2H3B/P	
	CH    2H3+	

SOSTITUISCE PARI NUMERO DEL

DATA 29-05-2001



AT	2H3R/P	BE	2E+3+	DE	2F11.3R/P
DK	2H3B/P	ES	2H3+	FI	2H3B/P
FR	2E+3+	GB	2H3+	GR	3+
IE	2H3+	IT	2H3+	LU	2E3B/P
NL	2L3B/P	NO	3B/P	PT	2H3+
SE	2H3B/P	CH	2H3B/P		
		CH	2H3+		

CUCINA A GAS CON FORNO EL. A CONVEZIONE  
 GAS RANGE WIT ELECTRIC CONVECTION OVEN  
 FOURNEAUX AVEC FOUR ELECTRIQUE A AIR PULSE  
 HERD MIT ELEKTRO UMLUFTOFEN

CODICE

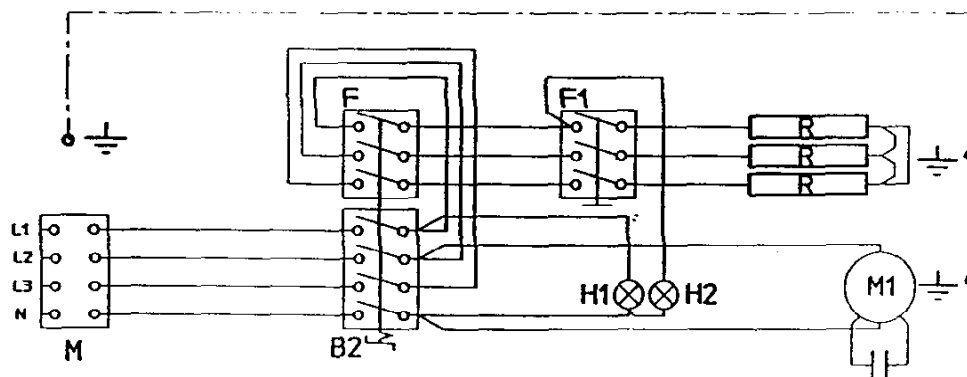
251.090.00

DATA 15.05.98

MOD.65/70 CFGE  
 CFGE/70A  
 65/110 CFGE  
 CFGE/110A  
 CFGE/70P  
 CFGE/110P  
 CFGE5/110P

MOD.70/70 CFGE  
 70/70 TPFGE  
 70/110 CFGE  
 70/110 TPFGE

MOD.90/80 CFGE  
 90/120 CFGE  
 90/81 CFGE  
 90/121 CFGE  
 90/80 TPFE  
 90/120 TPFE



M - MORSETTIERA ARRIVO LINEA - JUNCTION BOX POWER INLET	(FV173 V/V)	COO: 663.036.00
BORNES ARRIVEE LIGNE - ANSCHLUSSBRETT		
B2 - INTERRUTTORE - CUT-OFF SWITCH	( EGO 49.4105.30 )	COO: 661.000.00
INTERRUPTEUR - EIN-AUS SCHALTER		
F - TERMOSTATO - THERMOSTAT	( EGO 55.34052.815 )	COO: 661.027.00
F1 - TERMOSTATO DI SICUREZZA - SAFETY THERMOSTAT	( EGO 55.32562.802 )	COO: 661.045.00
THERMOSTAT DE SECURITE - TEMPERATURBEGRENZER		
H1 - LAMPADA SPIA VERDE - GREEN PILOT LIGHT		COO: 663.000.00
LAMPE TEMON VERT - GRUNE KONTROLLAMPE		
H2 - LAMPADA SPIA ARANCIO - ORANGE PILOT LIGHT		COO: 663.001.00
LAMPE TEMON ORANGE - GELBE KONTROLLAMPE		
M1 - MOTORE - MOTOR	(0,18kW 230 V)	COO: 664.000.00
MOTEUR		
R - RESISTENZA - HEATING ELEMENT	( 126 kW - 230 V )	COO: 665.008.00
RESISTANCE - HEIZKÖRPER		

POTENZA TOTALE - TOTAL POWER  
 PUISSANCE TOTAL - ANSCHLUSSWERT

3,96kW 400V+3N~ 6,7A 50Hz

SOSTITUISCE PARI NUMERO DEL 22.01.98

## **GAS CHARACTERISTICS**

The power and consumption refer to the following gas groups:

GROUP OF GAS	HEAT-PRODUCING POWER (PCI)		SUPPLY	PRESSURE
			Mbar	mm c.d.a.
G20 (natural gas) $\text{CH}_4$	9,45	$\text{kW m}^3/\text{h}$	20	200
G30 (butane) $\text{C}_4\text{H}_{10}$	12,68	$\text{kW/kg}$	30	300
G31 (propan) $\text{C}_3\text{H}_8$	12,87	$\text{kW/kg}$	37	370

When installing the appliance it is necessary that the gas pressure is the one mentioned above to have the maximum output of the burners.

Pressure mbar = 1 millibar = 1 mbar = 10 mm c.d.a. (millimetre water pressure gauge)

Power = 1 kW = 860 kcal = 3.6 MJ = 3412 BTU

### INSTALLATION INSTRUCTIONS

These appliances should be installed by qualified installers.

- Remove the appliance from its packaging and site it beneath a canopy.
- All gas connections to the appliance should be in copper, stainless steel or galvanized iron pipe.
- If the appliance is to be installed adjacent to or on a combustibile surface, then adequate provision must be made to protect these surfaces, either by a suitable insulating material or by a minimum installed clearance of 50 mm.
- The installation of this appliance have to comply with the local regulations.

### CHECK FOR GAS SOUNDNESS

- On completion of the installation, check for the pipe work gas soundness, a suitable method is to use soap solution on the joints.
- Under no circumstances should a naked flame be used to check for gas leaks.
- When the appliance is ready for commission, it is necessary to check its gas soundness, ensure that no gas is being consumed with the appliance controls in the off position.

### MAINTENANCE

The appliance is designed to reduce maintenance to a minimum. However, it is advisable to have the appliance checked by competent persons twice a year.

N.B. : The manufacturers cannot accept responsibility for damage resulting from an incorrect installation, improper maintenance, unauthorized modification, improper use and failure to comply with normal precautions against hazard, for example fire.



## BOILING TOPS

### CONVERSION PROCEDURE

The appliance is prepared for use with nat. gas (the data plate adjacent the gas inlet specifies the input and pressure ratings).

To convert the gas group procede as follows:

1. Conversion must be carried out by qualified persons.
2. The injectors for LPG (Propane only in U.K.) are included with the appliance.
3. Change burner injectors (fig. 1 ) as follows:  
Remove the pan supports ( 1 ), the burners ( 3 ) and the top-pressing ( 2 ). Completely open the aeration adjuster ( 4 ) and change the injectors ( 5 ). Re-position the aeration adjuster ( 4 ) at the position shown in the technical data table for each gas group.(Fig.3)
4. Adjustment to minimum rate: fig. 1  
With the gas taps (8) removed, adjust the setting screw ( 7 ) to obtain the desired minimum rate.
5. Adjustment of supply pressure:  
The supply pressure must comply with the values given on the data plate and the instructions (see table-Technical Data)  
The supply pressure is checked using a water-manometer or similar device, remove the sealing screw off and connect the rubber tube to the pressure test nipple (10) sited on the float rail ( 9 ).  
After any adjustment required, ensure that the pressure test nipple screw is replaced and tightened.  
If the supply pressure is not as required, investigations should be made to ascertain the cause and hence rectify.

### REPLACEMENT OF PARTS

Ensure that the gas supply to the appliance is turned off.

- Multifunction thermostat ( 6 ): remove the pan supports ( 1 ), the burners ( 3 ), the pressing ( 2 ), the control panel (12), undue the connecting tubes (13) and remove the manifold sockets (14); undue the thermocouple (15) and replace the multifunction thermostat. Reassemble in reverse order.
- Thermocouple (15): disconnect at the multifunction thermostat ( 6 ), undue the fixing nuts at the thermocouple support bracket (16). Replace the thermocouple and reassemble in reverse order.
- Ignition electrode ( 17 ): remove the ignition lead to the electrode (18), remove the retention spring (20), remove the electrode. Replace the electrode and reassemble in reverse order.
- Piezo unit (19): remove the control panel (12), undue the ignition lead to the electrode ( 18 ),undue the piezo unit fixing nut. Replace the piezo unit and reassemble in reverse order.

## CONVERSION PROCEDURE SOLID TOP

The appliance is prepared for use with natural gas (the data plate adjacent the gas inlet specifies the input and pressure ratings).

To convert the gas group procede as follows:

1. Conversion must be carried out by qualified persons.
2. The injectors for LPG (Propane only in U.K.) are included with the appliance.
3. Change burner injector (fig.8) as follows:  
Remove the pan supports (12), completely open the aeration adjuster (24) and change the injector (27). Re-position the aeration adjuster (24) at the "A" position shown in the Technical Data Table for each gas group. (Fig. 10)
4. Replacement of Pilot injector (23):  
Remove the control panel (12), undue the pilot connecting tube (16), replace the pilot injector and reconnect ensuring that the injector inserted is replaced in conjunction with the pilot feed pipe and connecting nut.
5. Check for gas soundness using some soap solution on the joints.
6. Adjustment to minimum rate (fig.1):  
With the tap knob removed (8), adjust the setting screw (7) to obtain the desired minimum rate. Ensure that the pressure ratings are those specified in the instructions and the Data Plate.
7. Adjustment of supply pressure :  
The supply pressure must comply with the values given on the Data Plate adjacent the gas inlet of the appliance and the instructions (see Technical Data Table). The supply pressure is checked by using a water-manometer or similar device, remove the sealing screw off (11) and connect the rubber tube to the pressure test nipple (10) sited on the float rail (9). After any adjustment required, ensure that the pressure test nipple screw is replaced and tightened.  
If the supply pressure is not as required, investigations should be made to ascertain the cause and hence rectify.

## REPLACEMENT OF PARTS

Ensure that the gas supply to the appliance is turned off.

- Multifunction thermostat (6): remove the control panel (12), undue the nut connecting the gas tap to the float rail (9) and to the supply pipe of the burner, undue the thermocouple (15) and the pilot feed pipe (16) from the tap, replace the multifunction thermostat and reassembnle in reverse order.
- Termocouple (15): remove the control panel (12), undue the thermocouple (15) from the tap (6) and from the pilot support bracket (23), replace the thermocouple and reassemble in reverse order.
- Ignition electrode (18): remove the control panel (12), undue the nut connecting the electrode to the pilot support bracket. Remove the electrode and replace. Reassemble in reverse order.
- Piezo unit (19): remove the control panel (12), undue the ignition lead to the electrode (21), undue the piezo unit fixing nut. Replace the piezo and reassemble in reverse order.
- Pilot burner (23): remove the control panel (12), undue the pilot connecting nut (23) and the thermocouple (15); undue the nut connecting the electrode to the pilot support bracket, undue the pilot fixing nuts and replace the pilot burner. Reassemble in reverse order.

## USER INSTRUCTIONS

### TO LIGHT THE BURNER SOLID TOP (Fig. 9)

#### To light the pilot:

Push and turn the pilot knob (8) in an anti-clockwise direction to the ignition position ★ (flame symbol). At the same time press the piezo button and knob, the pilot burner should light. Hold the knob in position for 10-15 seconds, then release. Check the pilot is alight by viewing through the holes (22) in the control panel (12). If the pilot is not alight, repeat the operation.

#### To light main burner:

From the pilot position ★ turn the knob in an anti-clockwise direction to the maximum position ⬆ (big symbol). The burner will light automatically. Turning the knob further in anti-clockwise direction to the minimum position ⬇ (small symbol), the burner will operate at minimum rate. To switch the appliance off, turn the knob in a clockwise direction until the off symbol ● is reached.

### LIGHTING THE BURNERS (Fig. 2)

Press and turn the knob (8) in an anti-clockwise direction to the maximum position ⬆ (big symbol). Press the piezo unit button (19), the flame will light automatically. Hold the knob in for 10-15 seconds, then release, the burner will remain alight. Repeat if the burner fails to light. Turn the knob in an anti-clockwise direction until the ⬇ position (small symbol). The burner will be at the minimum. To switch the appliance off, turn the knob in a clockwise direction until the off symbol ● is reached.

## MAINTENANCE

The appliance is designed to reduce maintenance to a minimum. However, it is advisable to have the appliance checked by qualified persons twice a year.

- Control taps: every 6- 12 months we recommend the inspection and re-greasing of the control taps by a qualified engineer.

## CLEANING INSTRUCTION

In order to maintain the correct functioning of the appliance, we would recommend that it is cleaned daily.

Remove and clean the pan supports, burner tops and pressing ensuring that dirt and liquids cannot block the injectors which would deteriorate the performance of the appliance. Clean the stainless steel surfaces with a damp cloth or soap and water; if cleaning agents are used, they should not contain chlorine compounds, rinse with clean water and completely. To clean enamelled surfaces use only soap and water solution.

## OVEN GAS COOKER

### CONVERSION PROCEDURE

The appliance is prepared for use with Natural Gas (the data plate is sited on the back side of the appliance).

To convert the gas group procede as follows:

1. Conversion must be carried out by competent persons.
2. The injectors for LPG (Propane only in U.K.) are included with the appliance.
3. Change oven burner injector as follows:  
Open the oven door, remove the oven base plate (4), replace the injector (17). Ensure that the air regulating bush is repositioned as indicated in the technical data plate, gas group point. Quote A = ..... depending on the gas group. (Fig. 7).
4. Adjustment to minimum rate of the oven burner:  
The burner flame operating at the minimum rate must be firm even in case of sudden changes of the knob from the maximum to the minimum position. The burner at the minimum rate should warm the thermocouple without switching off (see table 6). If the minimum rate needs being adjusted, due or undue the setting screw (5) sited on the thermostat (6); undue the screw to increase the minimum, due to decrease. To operate with LPG, due the screw (5) and tighten till the appliance stops working.
5. Adjustment of supply pressure:  
The supply pressure must comply with the values given on the data plate and the instructions (see technical data table).  
Check the supply pressure by using a water-manometre or similar device, remove the sealing screw off (11) and connect the rubber tube to the pressure test nipple (10) sited on the float rail (9).  
After any adjustment required, ensure that the pressure test nipple screw is replaced and tightened.  
If the supply pressure fails to be as required, investigations should be made to ascertain the cause and hence rectify.

#### REPLACEMENT OF OVEN PARTS (FIG. 1 - FIG. 4)

Thermostat (6): remove the pan supports (1), the burners (3), the pressings (2), the control panel (12). undue the inlet (14) and outlet (7) connections to the thermostat, undue the thermocouple (15), withdraw the thermostat and and reassemble in reverse order.

Thermocouple (15): remove the oven base plate (4) and the burner flame shield (24). Undue the thermocouple from the support bracket at the thermostat and replace the thermocouple. Ensure that it is repositioned as indicated in Fig. 6.

Ignition electrode (25): remove the oven base plate (4) and the burner flame shield (24). Undue the electrode and replace. Reposition the electrode and check for good ignition. Reassemble in reverse order.

Piezo unit (19): remove the high tension lead (18) from the piezo unit, undue the fixing nut from the control panel, replace the piezo unit and reassemble in reverse order.

#### TO REPLACE THE OVEN BURNER .

Remove the oven base plate (4) and the burner shield (24), undue the injector holder(20) fixing nut (18), undue the nuts connecting the thermocouple and electrode, undue the fixing screws securing the burner to the base. Replace the burner and reassemble in reverse order.

N.B.: Please ensure that all replaced or repaired components are checked thoroughly after fitting for correct operation.

Always check for gas soundness with soap solution, never use a naked flame.

## GAS COOKER - OVEN

### USER INSTRUCTIONS

#### LIGHTING THE OVEN BURNER

The oven burner is supplied by a thermostat with security.

To light the burner push the knob (8) and turn in an anti-clockwise direction to the position (from 150°C to 300°C as indicated on the knob) depending on the temperature needed in the oven (Fig. 5).

Completely press the knob and the piezo unit button at the same time.

Hold the knob in for 10 - 15 seconds, then release. The burner will be alight.

Repeat the operation in case it fails to light. Set the knob correctly to obtain the temperature needed in the oven. If the piezo unit (19) fails to light the burner, the operation may be carried out manually: open the oven door and keep it open, hold a little flame close to the hole (27) on the oven back panel, hold the knob (8) in for a few seconds as described above.

#### MAINTENANCE

The appliance is designed to reduce maintenance to a minimum. However, it is advisable to have the appliance checked by qualified persons twice a year.

- Control taps: every 6 - 12 months we recommend the inspection and re-greasing of the control taps by a qualified engineer.

#### CLEANING INSTRUCTIONS

In order to maintain the correct functioning of the appliance, it is recommended to clean it daily.

To clean the stainless steel surfaces, use a damp cloth or soap and water; if cleaning agents are used, they should not contain chlorine compounds, rinse with clean water and dry completely.

To clean enamelled surfaces use only soap and water solution.

N.B.: To guarantee a perfect working, never leave the oven door open while the oven is operating, so that knobs and control taps will not overheat.

Mod. CEG/70  
CEG/110

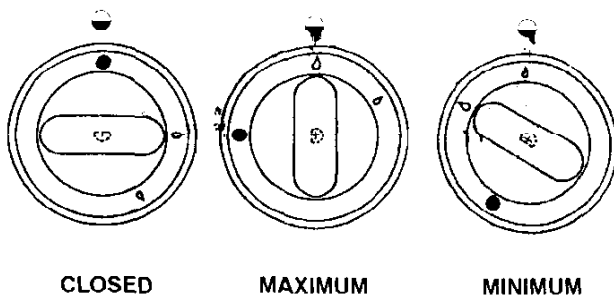
FIG. 1

BURNERS "C" = 3,6 kW  
"D" = 5 kW

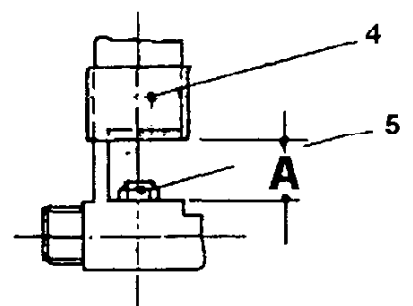
FIG. 2

FIG. 3

**FIG. 2**

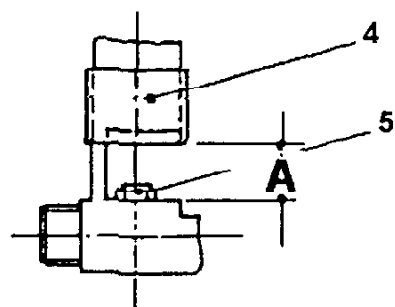


**FIG. 3**



BURNERS "C" - 3,6 kW  
"D" = 5 kW

**FIG. 1**



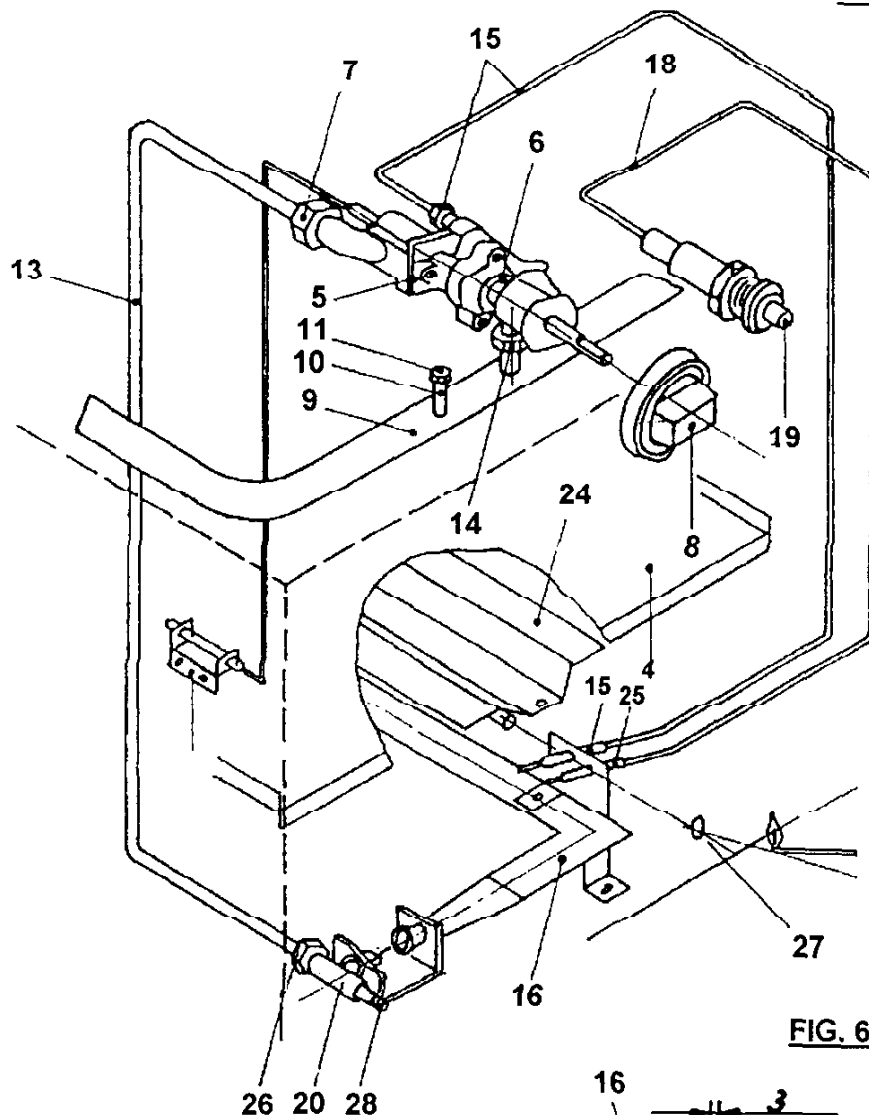


# EXPLODED VIEWS DRAWINGS OF THE FUNCTIONAL PARTS OVEN BURNER

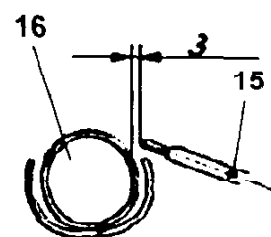
**FIG. 4**

BURNER "F" = 5kW

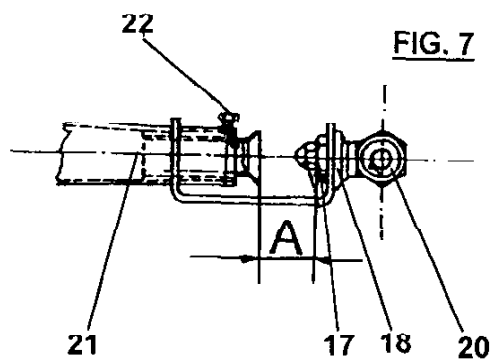
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05/110 CFG  
65/70 TPFG  
65/110 TPFG



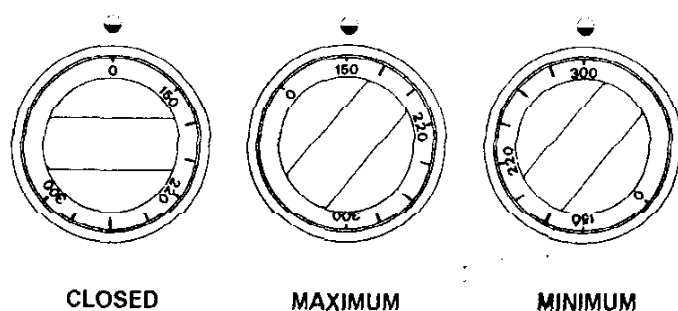
**FIG. 6**



**FIG. 7**



**FIG. 5**



CLOSED

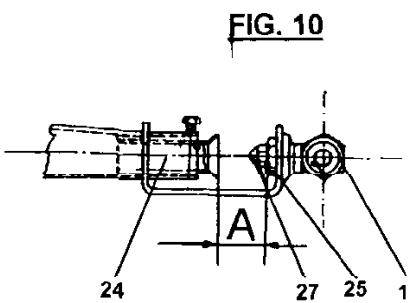
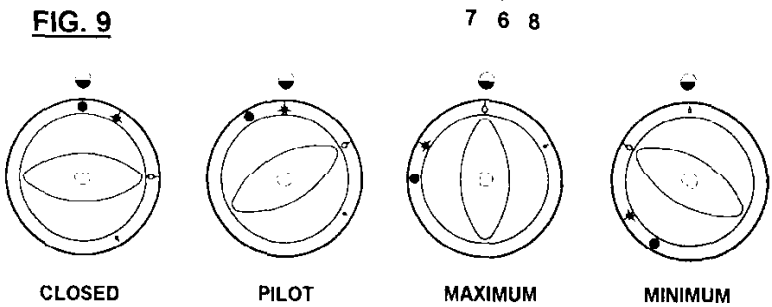
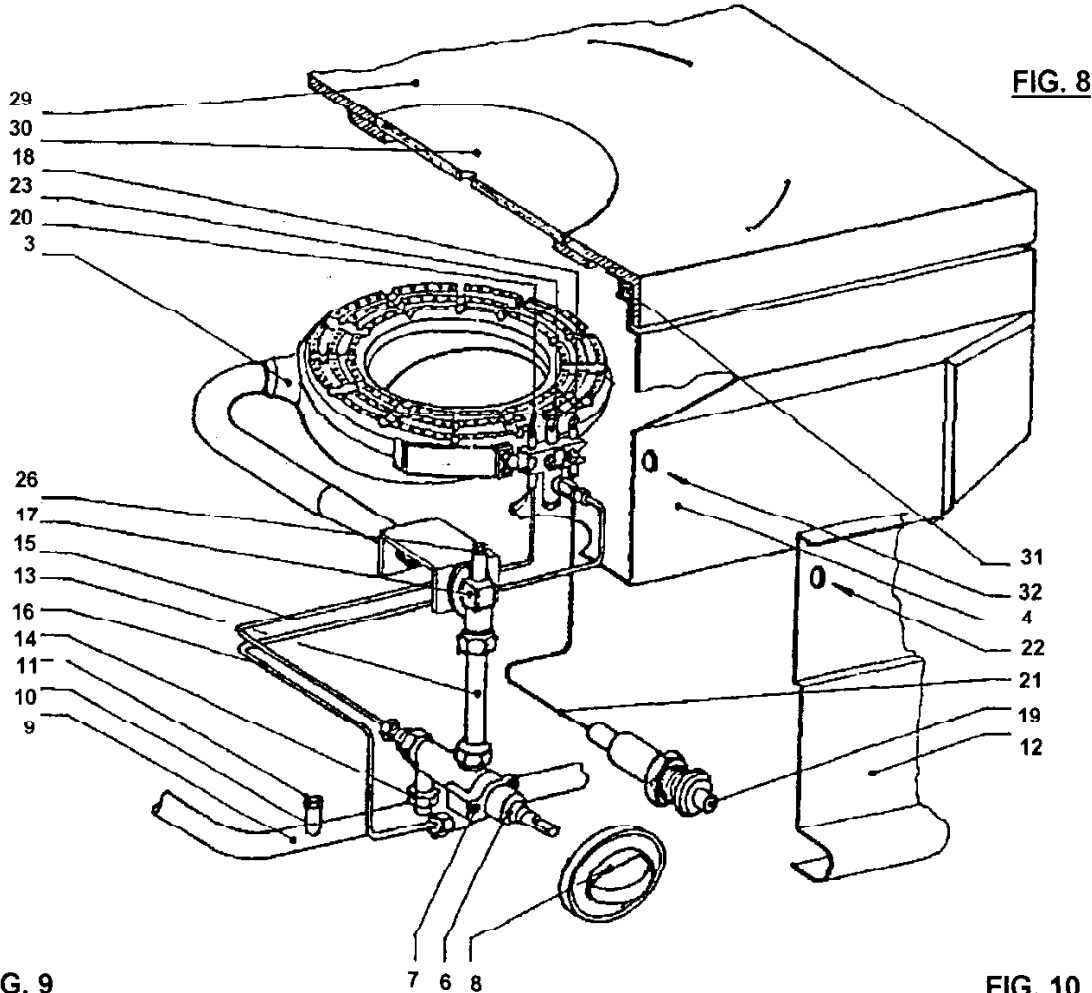
MAXIMUM

MINIMUM

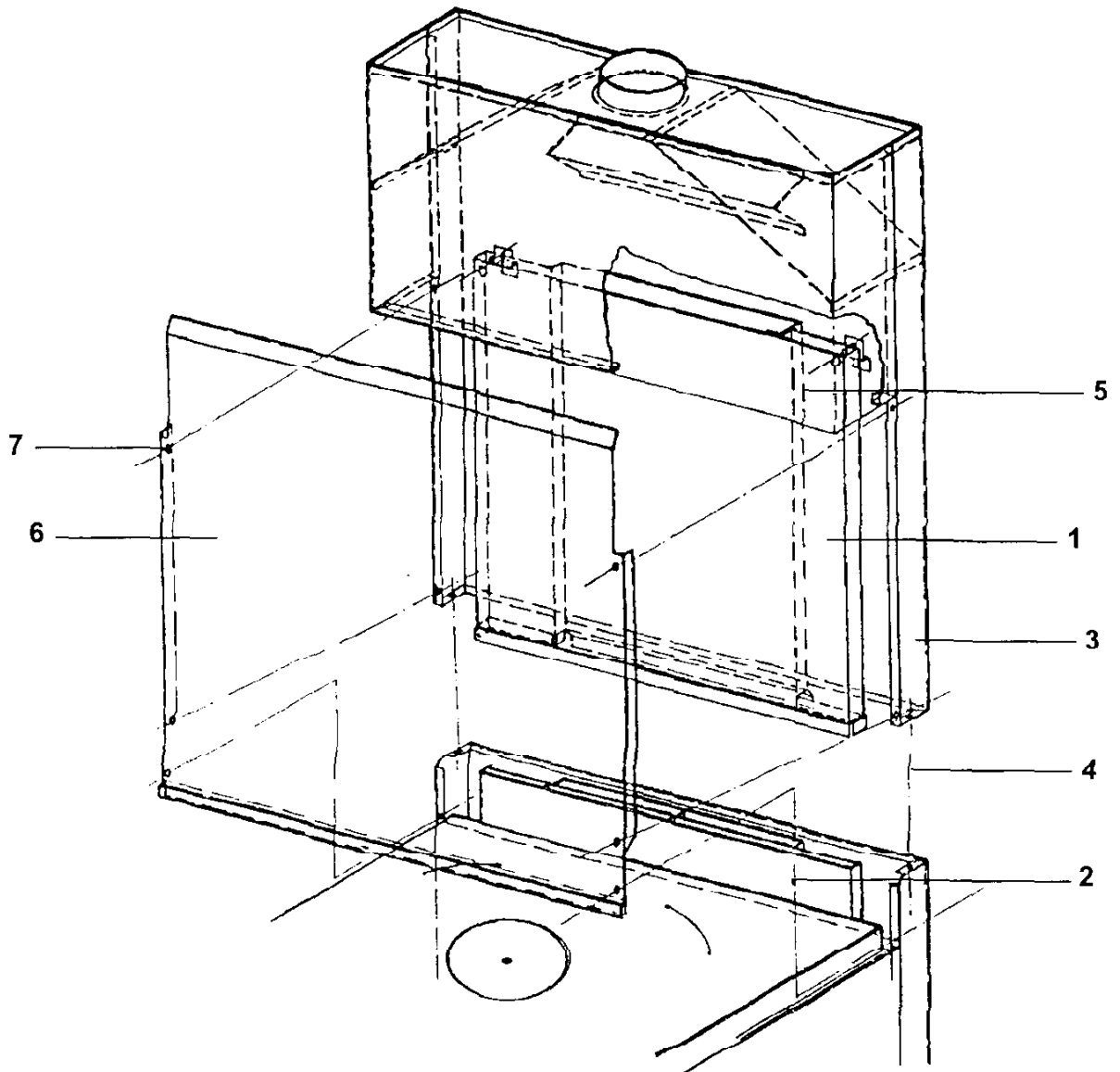
# EXPLODED VIEW DRAWINGS OF THE FUNCTIONAL PARTS SOLID TOP BURNER

BURNER "P" = 8,2 kW

Mod. 65/70 TPG  
65/70 TPFG  
65/110 TPFG



# DRAUGHT DIVERter INSALLATION SCHEME



**FIG. 11**

**NATURAL (FUNES)**  
**unloading**

**THE DRAUGHT DIVERter IS  
SUPPLIED ON REQUEST**

